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STAFF NEWS

WASHINGTON

and BELTSVILLE

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DECADE OF SERVICE

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On one of those June days than which nothing is so perfect as, two Bureauites received their ten-year service awards in ceremonies on the spacious green lawns at Beltsville. Ruth O'Brien presented the awards to Katherine Taube, housing, and Joe Woodworth, administrative division. On hand for an address was Secretary Brannan.

Missing out on the Beltsville ceremonies since they work in Washington were Rita Holmes Carter and Carol Jaeger, family economics, who also have ten-year service awards coming to them.

ON THE PICNIC--DETAILS

Review note on BHNHE picnic for all staff members and their families. The time is Friday, June 23, after work, and supper will be served at 6:30 p.m. The place is Grove 24 in Rock Creek Park, to be approached from 16th Street or Military Road.

Georgia Schlosser, food and nutrition, is in charge of food--a likely assignment for our new quantity service laboratory. Mary Ann Moss, food and nutrition is in charge of serving.

Elizabeth McAnear, information, in Washington and Rowena Dowlen, textiles and clothing, in Beltsville, are in charge of collection.

In charge of transportation for Beltsville is Earl McCracken, housing, and for Washington, Mary Walsh, family economics. Entertainment chairmen are Velma Appleby, personnel, and Georgia Carpenter, administration.

DISTINGUISHED SERVICE

Proud but not surprised were Bureau staff members when the honor of first woman to receive the Department of Agriculture's Distinguished Service Award went to Lucy MacLay Alexander.

This highest kind of citation which the Department bestows was presented to the soft-spoken little member of the food and nutrition staff by Vice-President Alben Barkley. The ceremony took place under threatening skies on the Washington Monument grounds, May 25.

Basis of the award is the vast research Miss Alexander has conducted on meat and poultry cooking--leading to the modern method of cooking meats at just the right temperature for each. Cooking meats at low to moderate, instead of high temperatures, keeps protein tender, lessens shrinkage, and holds in juices.

It's a fact that Miss Alexander supervised cooking and judging of some 2900 cuts of beef, 3800 cuts of lamb, 1700 cuts of pork, 900 turkeys, and 300 chickens.

With MacLay and Alexander for names it's not to be doubted that the honored staff member is Scotch-Irish. She has an A. B. from Vassar and a B. S. in home economics from the University of Illinois. She entered the Department as a chemist in 1919 and transferred to home economics in 1926--when the Bureau was just three years old.

Among many pictures and stories on Miss A's award--Country Gentleman, New York Times, Pathfinder, Forecast.

BEELINE FOR BOSTON

The annual trek to the meeting of the American Home Economics Association is just around the corner for a number of Bureau staff members--this year in the direction of baked beans, cod, and Cabots.

Date of this year's gathering in Boston is July 11 to 14 and the program as usual offers a rich exchange of home economics learning. On the general session program is Margaret Brew of family economics talking about "Trends in Family Economics Research."

Verz Goddard, who is chairman of AHEA's food and nutrition division, will also make the trip to Massachusetts.

Other staff members are presenting papers to research seminars or division meetings. Gladys Gilpin's subject is the effect of preparation methods on the palatability of canned chicken. Barbara Reagan is discussing economic analysis in home economics research.

Sue Marron's subject is her current project with washing machines--seeing what wringer and spinner water extraction have to do with deterioration of certain fabrics. Katherine Taube's is a sister subject--effect of size of load on washer efficiency.

Emma Holmes will discuss the RMA housing project before a family economics-home management group and Suzanne Davison's talk to a textile seminar will concern the new study of cotton and rayon sheetings before and after laundering.

At a "town meeting" session, Miss O'Brien, Elizabeth Beveridge, and Mary Whitlock will discuss AHEA's program for formulating and promoting manufacturing standards.

Others planning the trip are Jessie Lamb, Mary Swickard, Vera Brastow, Harriet Wright, and Esther Batchelder from food and nutrition; Anna Wood from housing; Harriet Harvey, and Margaret O'Neill from textiles and clothing; Rosalind Lifquist, Lucille Reynolds, and Mary Walsh from family economics;

and Zelta Rodenwold and Emily Davis from information.

The Bureau's annual exhibit will this year feature Family Fare, our now well-known foodbook. If you're in Boston, look for the beautiful color transparencies of staff members at work on Family Fare. Also to be exhibited: the shopping coat for women; Truly Yours, clothing and textile's fitting movie; and Bureau publications.

BELTSVILLE AND THE WIDE WORLD

When we heard that Betty Wason was coming to town with a minitape there was some scurrying to the dictionary--but vainly. Finally someone discovered that a minitape was an especially portable kind of tape recorder run by battery.

And so it developed that a good many Beltsville voices were recorded when Miss Wason arrived from New York City, where she is director of women's programs for Voice of America.

Touring our Beltsville labs, she recorded interviews with Lucy Alexander; with Bess Morrison and Shirely Johnstone on functional clothing--in Clarice Scott's absence; with Mrs. Morrison, Rowena Dowlen, and Roy Ward on the serviceability of cotton garments study; with Mildred Howard on functional room planning as used in the 'U' kitchen; with Esther Batchelder and Margaret Dreisbach on food and nutrition in general and school lunch; and with Mary Swickard on recipe development and plentiful foods.

The recordings will be fitted into Miss Wason's women's programs beamed chiefly to English-speaking peoples overseas. Voice of America's programs in English are also translated into 24 different languages--each language desk choosing the material it wants for its own program. Bulk of the broadcasting goes to Europe--16 1/2 hours a day. But the Far East gets 6 1/2 hours, Latin America 4, and the Near East 1 1/2.

FOR DIETITIANS--A BOON

Off the press this month are a dozen of those quantity recipes developed in the Bureau's newest food laboratory--the quantity service lab. with Georgia Schlosser as project leader.

With these recipes, the Bureau hopes to put more mouth-watering dishes before all the thousands of Americans who eat mass-prepared meals--ranging from the doctors and nurses in hospitals and college students who dine at the dorm, to the diner-outers which probably include many a Washingtonian who works for BHNHE.

The recipes have passed acceptance tests in Chicago, San Francisco, Los Angeles, and Washington--not to mention the Beltsville cafeteria. They're the first in a series. Additional recipes will be published from time to time.

FRUITFUL SURVEY

When "Fruit Selections of City Families" came off the press this month it was the twenty-third publication based on the 1948 food consumption survey. And there are others to come. Nine of the reports, including the new one on fruit, are devoted to special commodities. And one on vegetables is in the offing.

That little orange ball of goodness named for its color came out on top again after ranking first in popularity among citrus fruit--already given in the citrus fruit report. Oranges rank over all fruits with bananas second. Most popular canned fruit is peaches--with city families using three times as many of them as other canned fruit.

While use of citrus fruit has practically stood still since 1942 among these families, use of other fresh fruit has increased 40 percent. Lower income families help account for the increase.

SNAPPY NAMES

It's no wonder that manufacturers gave their synthetic detergents such short, snappy names as Dreft and Vel and All. Imagine telling Junior to hand you that box of synthetic detergent when it's laundering time.

However brief their titles, synthetic cleansing agents have proved their efficiency once again in hard water in tests recently reported by Margaret Furry, Verda McLendon, and Mary Aler--not now with the Bureau. Elma Baxter, another former staff member, and Phyllis Putnam also helped with these tests.

This time the synthetic detergents were found advantageous to use in laundering wool in hard water. Early tests on cotton showed them better dirt chasers in hard water than soap--although less efficient than soap in soft water.

The synthetic detergents showed up well in soft water on wool, by the way. In soft water some removed soil from wool as well and othersevent better than soap.

All the women who wash blankets, socks, sweaters and baby clothes of woolen can put this finding to quick use.

THREE ADDITIONS

Two of the three new employees who have joined the Bureau in the past month are old friends. They are former BHNHE staffers who have returned to the fold.

Marjorie Allen Parvin has returned as a scientific aid in food and nutrition. She has added her last name in the interim.

Pauline Harlin is back in the visual unit of the information division. Her brief title--visual presentation information specialist.

Only brand new employee is Selma Laake who has joined the administrative division as an audit clerk.

ON THE AIR--SOME MORE

The late Ruth Van Deman's weekly and sometimes almost daily stint on National Farm and Home Hour was not only a contribution to our wartime information program but made well-known her own name and the Bureau's in the remotest corners of the U. S.

On a considerably smaller scale, the Bureau is again cooperating with the Farm and Home Hour--aired each Saturday from 1 to 1:30 p.m. EDT over the full network of NBC. Zelta Rodenwold and Earl McCracken initiated a monthly summer series Saturday, June 3, with a show called "Using Your Home Freezer."

July 8--Roberta Clark and the Department's radio chief, Ken Gapen, with a program called "Fine Points on Pickling."

August 5--Miss Clark and Mr. Gapen with the subject, "School Clothes for Youngsters."

September 9--Mrs. Rodenwold and Mr. Gapen with a program on basic nutrition pointers.

476 MORE FOODS

A new blue handbook on just what nutrients are in foods came off the press this June. This Bureau publication called Composition of Foods--Raw, Processed, Prepared will surely be welcomed by teachers, dietitians, nutritionists, physicians, and others concerned with diets and dietary research.

The new publication supersedes Tables of Food Composition in Terms of Eleven Nutrients and covers 751 foods instead of 275 included in the old bulletin. The new one also has an extra set of tables not offered before--one showing the amount of nutrients by common household units, that is the nutrients in a pat of butter, a cup of broccoli, or a 2-inch piece of layer cake. As before, there are tables listing the nutrients in 100 grams of edible food and in 1 pound, as purchased.

Bernice Watt and Annabel Merrill of family economics are responsible for the new publication. Family economists who helped them are Martha Louise Orr, Woot-Tsuen Wu, and Rebecca Koonce Pecot.

LES HOMMES FRANCAIS A BELTSVILLE

Four and twenty Frenchmen were a memorable group of visitors at Beltsville recently. These manufacturers of Agricultural equipment in France took evident interest in the Bureau movie, the 'U' kitchen, and the comments of Zelta Rodenwold about BHNHE activities. While Mrs. Rodenwold talked, a skillful interpreter translated her words into French--relaying the import to the Gallic visitors through earphones.

Said Mrs. Rodenwold: "I felt just like I was at the League of Nations."

FIVE YEARS LATER

At the risk of sounding like we can't count, we've discovered that there were 53 active state nutrition committees during the war. The number takes in a few city and territorial committees.

It's encouraging today to see 34 of these committees still thriving even though most of them got their start in the heat of war. Some of the remaining committees are simply inactive at the present and only 7 have actually disbanded since war's end, says Thelma Dries of the nutrition programs service.

Chicago and New York are two of the city committees continuing their program--as are also Hawaii and Puerto Rico.

The Nutrition News Letter, edited here in the Bureau by Edith Evers, keeps these nutrition committees up-to-date in the nutrition field. One of the ways nutrition committees learn about Bureau materials and findings is thru the columns of the News Letter.

WHITHER AND WHY

NOTE: Official travel only, including also trips where leave but not travel pay is granted.

Mildred Adams--to Iowa City, Iowa, June 10-14 to discuss cooperative work with University of Iowa; June 14-19 to East Lansing, Mich., to attend north-central region RMA project meeting; June 19-20 to Ames, Iowa, to discuss cooperative work with Iowa State College.

Lucy Alexander--to Chicago June 24-27 to present a paper on meat and poultry cooking before Operations, Inc., an organization of men representing national food chains.

Esther Batchelder--to East Lansing, Mich., June 14-19 for RMA project meeting.

Ennis Blake--to various points in Montana May 15 till end of June to assist in supervising field survey of farm production and family living expenditures.

Margaret Brew and Mollie Orshansky--to Gibson City, Ill., June 9-11 for conference on research in income and wealth at the University of Illinois; June 26-30 to Morgantown, W. Va., for meeting of Northeast regional RMA project meeting.

Faith Clark--to Berkeley, Calif., June 22-29 to confer with Agnes Fay Morgan at the University of California on household use of dairy products.

Paul G. Homeyer, Iowa State College statistician--to Beltsville June 12-July 16 to confer with HNHE officials on statistical problems.

Elsie Keiles--to Baltimore June 15-17 for symposium on copper nutrition and metabolism at Johns Hopkins University.

Enid Sater Ross--to New York City June 5-6 for committee meeting on Public Health on Hygiene of Housing.

Hazel Stiebeling--to Rio de Janeiro May 31 till about June 20 to attend the FAO conference on nutrition in the Americas as delegate from the United States.

Gertrude Weiss--to New Brunswick, N.J. June 9 to address annual New Jersey state extension conference.

IN THE OFFING--RESULTS

Now being tabulated--one of our favorite government words--are the results of a survey to see what Washington area women learned about sewing from the series presented on television this spring by Margaret Smith and Shirley Johnstone, of textiles and clothing.

A little bird says that overall the findings are indicating immense interest in the TV series and a desire for added sewing television shows. Specific findings will be announced when tabulation is completed.

ON FILE--ALMOST ANYTHING

When it came to taking pictures of a Beltsville project--once upon a time--collecting "props" for the picture was tiresome and confusing. But no more.

Where once the dishes, silver, table linens et cetera were in as many different places as there were pieces--now they're all neatly filed away in a two-tone green file cabinet in the Beltsville information office. Lenore Thye and Zelta Rodenwold dreamed up the cabinet and Mathew Hindman, carpenter for the Research Center, built it. So it's especially designed for the things that go in it.

Should you seek a blue linen tablecloth or a pink vase for flowers--these can be quickly had from the cabinet. A card file with a picture of each item locates any desired item in a jiffy. Also listed in the card file are some less frequently-used items such as a pressure cooker not filed in the bright new "prop" cabinet but kept in one of the laboratories--the exact spot stated on the card.

U.S. DEPARTMENT OF AGRICULTURE